

Exploring government resources through cookies?!

Susanne Caro

Government Information Librarian

NDSU Libraries



What's cooking?

- Definitions/classification
 - ingredients
- Business of Baking
 - Economics and trade
 - Investments
 - Legal issues
- International cookies
- Cookies as an expression economic, political and social conditions
 - Political cookies



Classification

North American Industry Classification System – NAICS

- 311821 Bakery products, dry (e.g., biscuits, **cookies**, crackers), manufacturing
- 311821 **Cookies** manufacturing
- 311821 **Cookies**, filled, manufacturing
- 311824 **Cookie** dough made from purchased flour
- 722515 **Cookie** shops, on premise baking and carryout service

Definitions- what is a cookie?

- Baked goods [21 CFR Ch. 1 170, subpart A](#)

Baked goods and baking mixes, including all ready-to-eat and ready-to-bake products, flours, and mixes requiring preparation before serving.

- [21 CFR Ch. 1 117.5](#)

(ix) Baked goods include processed food products such as breads, brownies, cakes, cookies, and crackers. This category does not include products that require time/temperature control for safety, such as cream-filled pastries.

[Title 21 of the U.S. Code, section 321a](#). *“‘Butter’ defined”*

For the purposes of the Food and Drug Act of June 30, 1906 ([Thirty-fourth Statutes at Large, page 768](#)) “butter” shall be understood to mean the food product usually known as butter, and which is made exclusively from milk or cream, or both, with or without common salt, and with or without additional coloring matter, and containing not less than 80 per centum by weight of milk fat, all tolerances having been allowed for.

Ingredients – what is in a cookie?

- Flour
- What is supposed to be in it?
 - Chocolate v chocolate flavored
 - “butter cookies” —has to be 100 percent butter to include the term.
- Undeclared allergens
 - Nuts
 - Dairy
 - Gluten



Contained undeclared peanuts

Bad cookies?

[Morbidity and Mortality Weekly Report \(MMWR\)](#)

FDA: [Chocolate and the Chip LLC Issues Allergy Alert on Undeclared Allergens in Bakery Products](#)



Cake Decorating Luster Dust Associated with Toxic Metal Poisonings – Rhode Island and Missouri, 2018-2019

During 2018-2019, two states investigated heavy metal poisonings associated with commercially and home-prepared cakes using luster dusts, which were found to contain high levels of copper, lead, and other metals.

Rolling in the dough- Cookie business

- North American Industry Classification Systems (NAICS)
- 311821 Bakery products, dry (e.g., biscuits, cookies, crackers), manufacturing

Cookies manufacturing

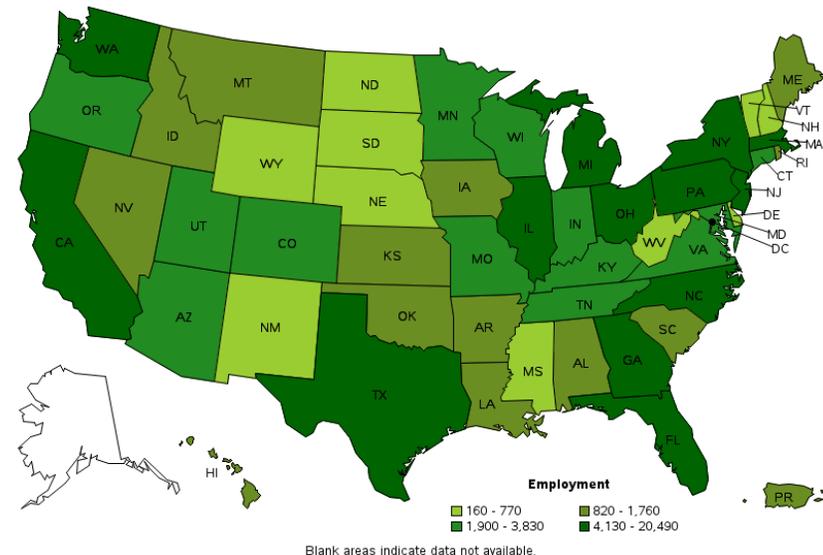
Cookies, filled, manufacturing

Cookie dough made from purchased flour

- 424490 Cookies merchant wholesalers
- 722515 Cookie shops, on premise baking and carryout service

- Bureau of Labor Statistics
 - Industry overviews
 - Occupational Employment (51-3011)

Employment of bakers, by state, May 2020



Securities and Exchange Commission

EDGAR

Investing in cookie companies

(F) Risks of Investing

A crowdfunding investment involves risk. **YOU SHOULD NOT INVEST ANY FUNDS IN THIS OFFERING UNLESS YOU CAN AFFORD TO LOSE YOUR ENTIRE INVESTMENT.** In making an investment decision, investors must rely on their own examination of the issuer and the terms of the offering, including the merits and risks involved. Please review the [Educational Materials](#) for risks that are common to many of the companies on the MainVest platform.

Legal issues

- Federal Trade Association
- FDA
- Mrs. Fields- unfair acts and practices
- [Federal Register, Vol. 62, No. 21, Friday, January 31, 1997, pg 4769](#)
- False advertising [Casey's Cakes & Cookies](#), case [22403](#)
- [FDA Notices of Judgment Collection, 1908-1966](#) (National library of Medicine)

“misrepresenting the amount of fat, saturated fat, cholesterol, or calories in any bakery food products. The consent agreement settles allegations that Mrs. Fields touted a cookie line as “low fat” in advertising and promotional materials when the fat content of two cookies in the line exceeded the amount of fat that qualifies as “low fat” under Food and Drug Administration regulations”

Cookies in court

- Are cookie cutters “festive articles” and duty free?
- [493F. Supp. 2d, 1294 Wilton Industries, Inc v U.S. 2007](#)

“In fact, isn’t the use of Christmas cookie cutters to make Christmas ‘cut out’ cookies a holiday tradition? Isn’t the process of making Christmas cookies itself thus a part of the holiday festivities, rather than mere preparation for the festivities?”

Patents

(12) **United States Design Patent** (10) **Patent No.:** **US D584,579 S**
Vendl (45) **Date of Patent:** **** Jan. 13, 2009**

(54) **SNOWFLAKE STACKABLE COOKIE CUTTER SET** 5,921,153 A * 7/1999 Barnett 30/315
 5,933,968 A * 8/1999 Solomon 30/315
 D513,823 S * 1/2006 Iiaro D1/106

(75) **Inventor:** Lynn Vendl, Woodridge, IL (US) * cited by examiner
 (73) **Assignee:** Wilton Industries, Inc., Woodridge, IL (US) *Primary Examiner*—Terry A Wallace
 (74) *Attorney, Agent, or Firm*—DLA Piper LLP (US); Jennifer E. Lacroix

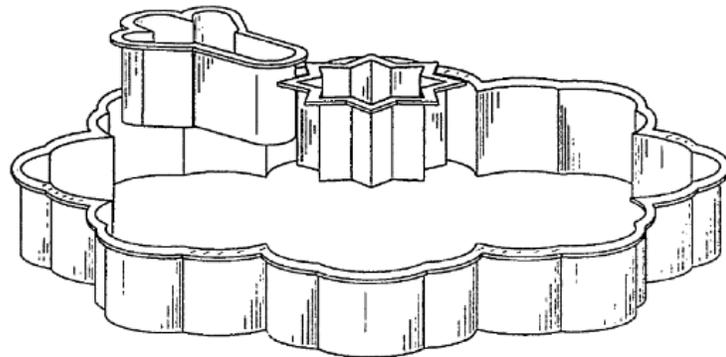
(**) **Term:** 14 Years (57) **CLAIM**

(21) **Appl. No.:** 29/320,408 The ornamental design for a snowflake stackable cookie cutter set, as shown and described.
 (22) **Filed:** Jun. 26, 2008

(51) **LOC (9) CI.** 07-04 **DESCRIPTION**
 (52) **U.S. CI.** D7/675 FIG. 1 is a perspective view of the snowflake stackable cookie cutter set;
 (58) **Field of Classification Search** D7/675, FIG. 2 is a left side elevational view of the snowflake stackable cookie cutter set, the right side elevational view being a mirror image thereof;
 D7/676, 354, 357; D1/106, 107; 30/314–316, 30/299, 301
 See application file for complete search history.

(56) **References Cited** FIG. 3 is a top plan view of the snowflake stackable cookie cutter set;
 FIG. 4 is a bottom plan view of the snowflake stackable cookie cutter set; and
 FIG. 5 is an exploded view of the snowflake stackable cookie cutter set.
1 Claim, 3 Drawing Sheets

U.S. PATENT DOCUMENTS
 2,612,123 A * 9/1952 Nord 30/316
 2,754,587 A * 7/1956 Bylka 30/301
 4,327,489 A * 5/1982 Conrad 30/299
 D282,893 S * 3/1986 Duenen D7/676
 D304,574 S * 11/1989 Fay, III D1/106
 D394,535 S * 5/1998 Villota et al. D1/106



United States Patent [19]
Sadler



US005303473A

[11] **Patent Number:** **5,303,473**
 [45] **Date of Patent:** **Apr. 19, 1994**

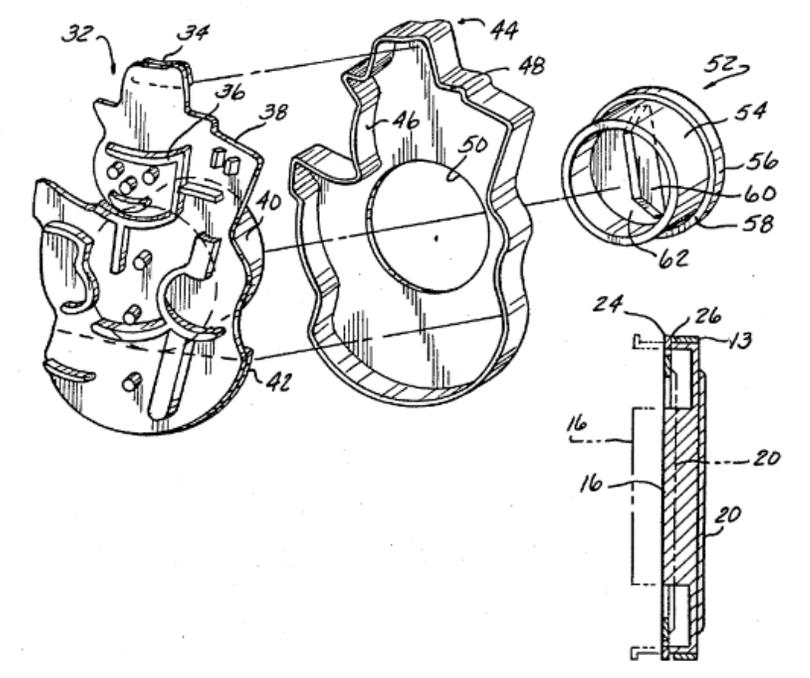
[54] **COOKIE CUTTER** 2,119,260 5/1938 Valle 30/316 X
 2,310,224 2/1943 Edwards 30/130
 2,314,401 3/1943 Johnson 30/130
 2,779,097 1/1957 Frazier 30/130
 4,836,396 6/1989 Ancona et al. 30/301 X

[21] **Appl. No.:** 971,349
 [22] **Filed:** Nov. 4, 1992
 [51] **Int. Cl.:** B26F 1/38; A21C 11/10
 [52] **U.S. CI.** 30/128; 30/130; 30/316; 30/359; 425/299
 [58] **Field of Search** 30/128, 130, 301, 305, 30/315, 316, 359; 425/299

[57] **ABSTRACT**

A device for cutting and engaging a doughy material having a deformable consistency, forming a material, transferring the shape from a first location to a second location and disengaging the shape. The device includes a cutting edge carried by a housing for cutting an outline of the shape, a plunger for positively engaging a cut surface of the material to aid in transferring the material from a first location to a second location, recesses and raised shapes located on the plunger for imprinting an exposed surface of the material and aiding in engaging the material, and a handle connected to the plunger for manually actuating the device.

References Cited
U.S. PATENT DOCUMENTS
 709,290 9/1902 Zinn 30/130
 730,792 6/1903 Oliver 30/130
 967,815 8/1910 McCarty 30/130
 1,536,685 5/1925 Muirhead 30/130
 1,649,803 11/1927 Boiarsky 30/130
 2,008,725 7/1935 Parker 30/130
 2,106,057 1/1938 Napolillo 425/299



International



Cookies

Carry On Bags: Yes

Checked Bags: Yes

TSA officers may instruct travelers to separate items from carry-on bags such as foods, powders, and any materials that can clutter bags and obstruct clear images on the X-ray machine.

Traveling to the U.S. - Bringing baked goods (i.e. cakes, cookies, breads, etc)

If the Moon cakes were produced in Canada and the importer can prove they are unequivocally of Canadian-origin, there will be no import restriction.

International Trade Commission

- Danish Butter Cookies

Determinations and Views of the Commission

UNITED STATES INTERNATIONAL TRADE COMMISSION

Investigations Nos. 701-TA-374 and 731-TA-780 (Preliminary)

BUTTER COOKIES IN TINS FROM DENMARK

VIEWS OF THE COMMISSION

Based on the record in these investigations, we find that there is no reasonable indication that an industry in the United States is materially injured or threatened with material injury by reason of imports of butter cookies in tins from Denmark that allegedly are subsidized and sold in the United States at less than fair value ("LTFV").^{1 2}

Going international

- Tradition
- Culture
- Hospitality
- Care/ affection



Andrew Kravchenko/AP

“I’ve been through many things on Maidan, but the only big moment I missed was your cookies.”

-Foreign Minister Kuleba referencing the appointment of Ambassador Victoria Nuland, May 6th, 2021. She actually handed our sandwiches to reduce tension between protestors and Berkut soldiers 12.5.2013

Cookie Diplomacy

- Department of State Newsletter
- [Special Services Unit chefs](#)

“Food brings people together, promotes discussions, bridges gaps, and allows everyone to work in a more relaxed setting” Food, in sum, can promote diplomacy.”

- State Magazine, Dec. 2014



Chef's Gingerbread Cookie Recipe

Ingredients:

3/4 C Soft Unsalted Butter
3/4 C Light Brown Sugar
1/4 C Molasses
2 Egg Yolks

Sift the following ingredients together

2 1/3 C All Purpose Flour
2 tsp. Ground Cinnamon
2 tsp. Ground Ginger
1 tsp. Ground Allspice
1/4 tsp. Ground Cloves
1/2 tsp. Baking Soda
1/4 tsp. Salt

Directions:

- 1) In a large mixing bowl beat butter, brown sugar, and molasses till light and fluffy.
- 2) Add egg yolks, beat till smooth.
- 3) On low speed, add the dry ingredients and mix just until a dough forms. (Dough will be very soft and sticky.) Remove and separate into three or four equal portions; wrap them in plastic wrap and chill overnight.
- 4) Working with only one portion at a time, keeping the other portions chilled, on a lightly floured surface, roll the dough to approximately 1/8 - 1/4 inch thick. Place cut-out cookies on a parchment-lined cookie sheet, keeping some room between them, so they can spread. (We re-roll our "scraps" once, after gathering and chilling them again.)
- 5) Bake in a 325°F oven for approximately eight to 12 minutes, depending on how thickly rolled.
- 6) To decorate, combine confectioners' sugar with a small amount of water or milk to make a spreadable white icing. Ice the cookies, once they have cooled completely.



- [U.S. Consulate General Hong Kong, 15 May, 2020](#)
- [Você já experimentou Christmas cookies ?](#)

- Department of State Newsletter, Dec. 1979
- [Bridge USA](#)

Follow Route J1

A road trip highlighting the life changing impact of cultural exchange.

"Connecting Global Leaders, Creating Lasting Impact"



FATTIGMAN

(Note: I think I'll sue.—Fatso.)

A more challenging Christmas cookie—to be made when you have lots of time and feel like being especially patient and fussy. An extra pair of adult hands is invaluable. Note: dough must be chilled overnight, and you will need a special pastry wheel (your pizza cutter will work fine) which has a wavy cutting edge.

4 egg yolks.
 2 tb. sugar.
 ¼ ts. salt.
 Rind of ½ lemon or 1 ts. lemon rind.
 1 tb. cognac.
 2 tb. melted margarine.
 1¼ cups flour.
 Deep-frying fat.

Beat egg yolks and sugar until thick and smooth. Add the salt. Add the remaining ingredients and work the dough lightly. Sprinkle over with a

Cookie Diplomacy

Posted on Friday, July 11th, 2014 at 5:19 pm.

Share 0 Tweet Share Email



Cookies!

I just learned that the chocolate chip cookie is celebrating its 75th year! I also learned that it was created in Massachusetts. It's funny how you can spend your life eating something and never consider how it actually came into existence. Thanks to the encyclopedic brain of [Ocean Edge](#) executive chef, Phil Flath, 80 students from Macedonia, Bulgaria, Jamaica, Romania, Ireland, Serbia, Poland (and there were more), as well as myself, learned how connected culinary traditions are to the people of Massachusetts. Chef Phil taught us how to make the original chocolate chip cookie recipe.

About G.

Kevin Saba

Acting Deputy Assistant Secretary for Private Sector Exchange



G. Kevin Saba serves as Acting Deputy Assistant Secretary for Private Sector Exchange at the U.S. Department of State's Bureau of Educational and Cultural Affairs (ECA). In this capacity, he oversees the Exchange Visitor Program, which brings around 300,000 foreign citizens to the United States annually to teach, study, and build skills. He is the Director for the Policy and Program Support Division in ECA's Office of Private Sector Exchange.

[Read More](#)

Categories

- Employers ›
- Everyday People ›
- J-1 Visa ›
- Participants ›

Cookie crumbles

cookie pusher

- *n.* a bootlicker; someone who flatters other people for self-serving motives.
- **Coined by US diplomat Hugh S. Gibson in 1924 to describe some diplomatic staff-** *Evening star.* (Washington, D.C.), 18 Jan. 1924.
- Congress. "65 Cong. Rec. (Bound) - House of Representatives: April 30, 1924". Government. U.S. Government Publishing Office, May 12, 1924. <https://www.govinfo.gov/app/details/GPO-CRECB-1924-pt8-v65/GPO-CRECB-1924-pt8-v65-2-2>

United Nations

“Through international dishes and international menus, families help teach the all-important lesson of understanding of other peoples.”

authentic dishes

24
150
MANU D.V.

FAVORITE

from the
United Nations



Edited and Kitchen-tested by

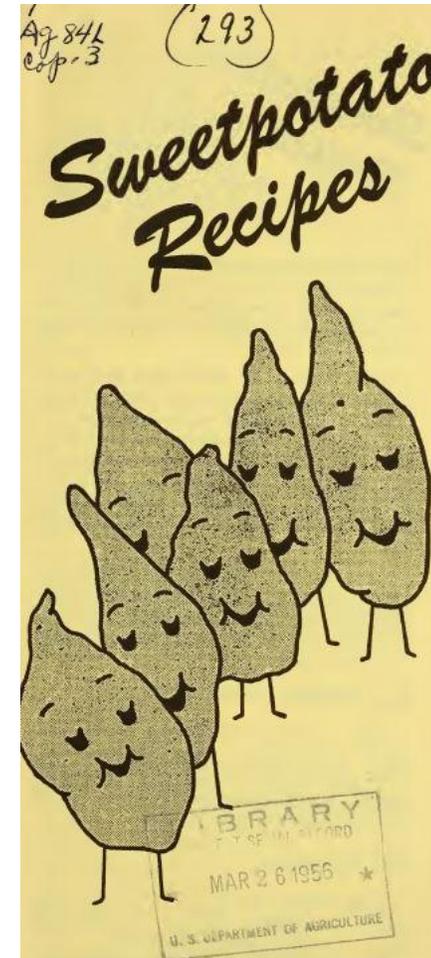
The American Home Economics Association

Published by the

*UNITED STATES COMMITTEE for the UNITED NATIONS
816 21st St., N. W., Washington 6, D. C.*

Cookies as an expression economic and social conditions

- War times
- Economic issues
- Health & nutrition
- Learning tool
- Science!
- Politics



Aunt Sammy

- [Aunt Sammy's radio recipes](#)- first published 1927

Bureau of Human Nutrition and Home Economics.

Radio program 1926-1944

Braille in 1932

Housekeeper's Chat

Housekeeper's Desk

Housekeeper's Half-Hour

Aunt Sammy

- USDA Radio Service

Scotch Short Bread

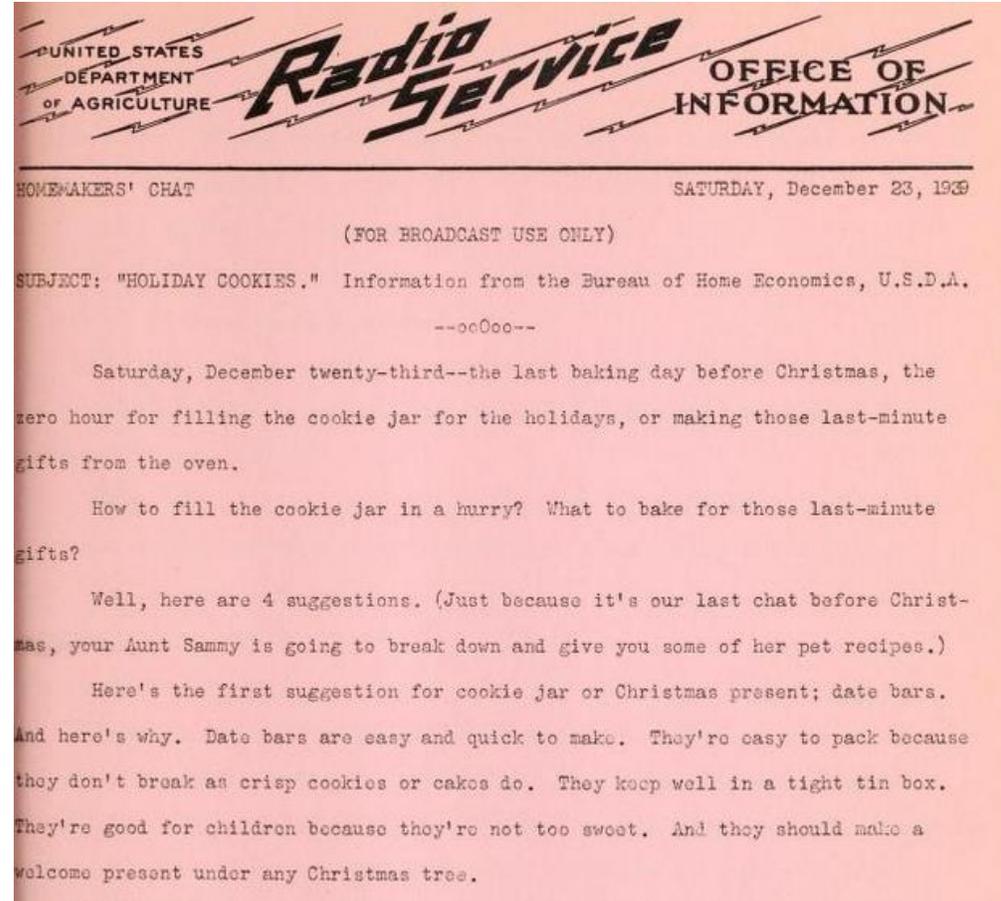
3½ cups sifted flour.
1 cup butter.

½ cup sugar.
¼ teaspoon salt.

Sift the flour, salt, and sugar on a bread board. Break the butter into small pieces and work into the dry ingredients by pressing with the palm of the hand and the wrist, until there is a smooth even mixture. Make the dough into a ball and roll out about three-fourths of an inch thick. Place in a pan with high sides to prevent the short bread from browning too quickly around the edges, and prick the surface with a fork. Bake in a very moderate oven (300° F.) for 35 minutes. Allow short bread to stand an hour or two before serving so that it becomes crisp and thoroughly set, then break into pieces.

Radio Cookies, December 23, 1939

- [Holiday Cookies 1930](#)
- [Holiday Cookies 1933](#)
- [Christmas Cakes and Cookies 1936](#)
- [Holiday Cookies 1939](#)



Radio cookies, December 6, 1946

Rationing

- Sugar (beginning 5/5/42)
- Meats and fats (beginning 3/29/43)

Alternative ingredients:

- Save Sugar with Sweet Potatoes!

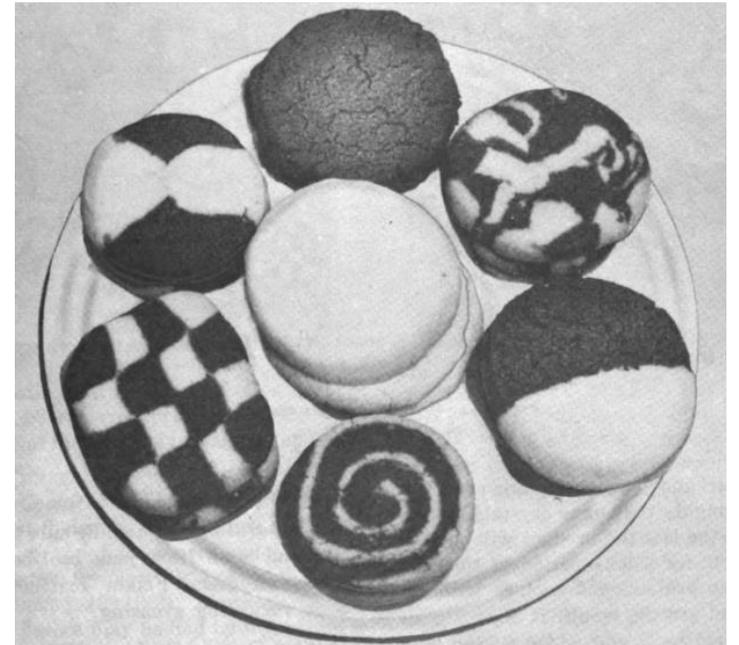
RATION STAMPS GOOD											
JULY	AUG.	SEPT.	OCT.	NOV.	DEC.	JAN.					
RED STAMPS RETAILERS PAY 4 POINTS A POUND FOR USED HOUSEHOLD FATS											
A 1		B 1		C 1		D 1		E 1		THRU OCT. 31	
F 1		G 1		H 1		J 1		K 1		THRU NOV. 30	
L 1		M 1		N 1		P 1		Q 1		THRU DEC 31	
R 1		S 1		T 1		U 1		V 1		THRU JAN. 31	
Next stamps become good Nov. 1											
SUGAR STAMPS											
38		SUGAR		THRU DEC. 31							
SHOE STAMPS BOOK NO. 3											
1		2		3		4		GOOD INDEFINITELY			
OPA											

FOR RELEASE ON OR AFTER OCTOBER 1

CLIP THIS CHART FOR FUTURE REFERENCE

Feeding the masses

- [Army baker. Prepared under direction of the Quartermaster, 1941](#)
 - Molasses Cookies- 5 lb brown sugar, $\frac{1}{4}$ qt Molasses
 - Encourages use of breadcrumbs
- **Peanut Butter Cookies** -Yield 100.
- [Pastry Baking \(1966\), Chapter 7 Cookies](#)



Hungry to learn- feeding students

“Three greatest groups in need- underpaid farmers, unemployed workers, and underfed children.” - School lunches in country and city, Farmers' Bulletin no. 1899, 1942

[School Lunch Recipes for 100](#), 1946

*One modern recipe for 36 cookies contained 2 cups of sugar

G-6

PEANUT BUTTER COOKIES

<i>100 Portions</i>	<i>Ingredients</i>	<i>..... Portions</i>	<i>Cost</i>
11 ounces	Table fat		
13 ounces	Peanut butter		
1½ cups	Sugar, granulated		
1½ cups	Sugar, brown		
4	Eggs		
1 pound	Flour		
2 teaspoons	Soda		
1½ teaspoons	Baking powder		
1 teaspoon	Salt		

Portion: 2 cookies. Total cost

Cost per portion

1. Cream fat and peanut butter with all of the sugar in mixer 3 to 5 minutes at low or second speed.
2. Add unbeaten eggs and continue mixing until thoroughly blended.
3. Sift flour, soda, baking powder, and salt together twice.
4. Add sifted dry ingredients to creamed mixture. Mix well.
5. Shape into rolls 2 inches in diameter, wrap in waxed paper, and chill overnight.
6. Cut into thin slices with a sharp knife.
7. Bake on greased baking sheets at 375° F. 10 to 12 minutes.

U. S. BUREAU OF HUMAN NUTRITION AND HOME ECONOMICS
GPO 16-49050-1

MyPlate and Let's Move!

- [Applesauce Cookies](#)- Montana State University Extension Service
- [Banana Oat Cookies](#)- University Minnesota Extension
- [Carrot Cookies](#)- Virginia Cooperative Extension, Healthy Futures
- [Pumpkin Cookies](#) - Food Hero, Oregon State University, Cooperative Extension Service



[Applesauce Cookies](#)

This simple spice cookie is based on applesauce.



\$\$\$\$

Smart Cookies

- Mathematics
- Chemistry
- Economic
- Environment
- Crime solving
- Geology
- Nutrition
- Generates interest/attention
- Positive reinforcement
- Treats
- Relatable

<https://eric.ed.gov/>



Worst cookie?



[The forest cookie connection](#)

Aurora Cutler

Office of Sustainability and
Climate, USDA Forest Service
September 13, 2019

[PNW researcher teaches 4H
students about trees](#)

For Science!

For Science!

- **Metric Chocolate Chip Cookies-** NIST Physical Measurement Laboratory
- Who Stole the Cookies? Out-of-School Math in Operation SMART. **ERIC Number:** ED302404
- **Earth Cookies** – Lassen Volcanic National Park, geology
- **Cookie Conservation**, Florissant Fossil Beds, National Monument
- **Make No-Bake Moon Cookies!**
- **Oreo "Moons"**

In 2019 the first chocolate chip cookies (DoubleTree recipe) were baked in space- and not eaten.

Apollo Sugar Cookies – [at the Smithsonian](#) National Air and Space Museum.



More than just a cookie lady- physiologist and nutritionist

- [Rita Rapp, the scientist who packed lunches for 230,000 miles.](#)

“She also took charge of organizing food for the astronauts at the Cape prior to their launches and was known for spending the first half-day or so in the kitchen making massive piles of sugar cookies.”



Tasting history

- Qullupu- Mesopotamian date cookie
- Dutch word koekje- Small or little cake
- Biscuit- Latin bis coctum (twice baked)

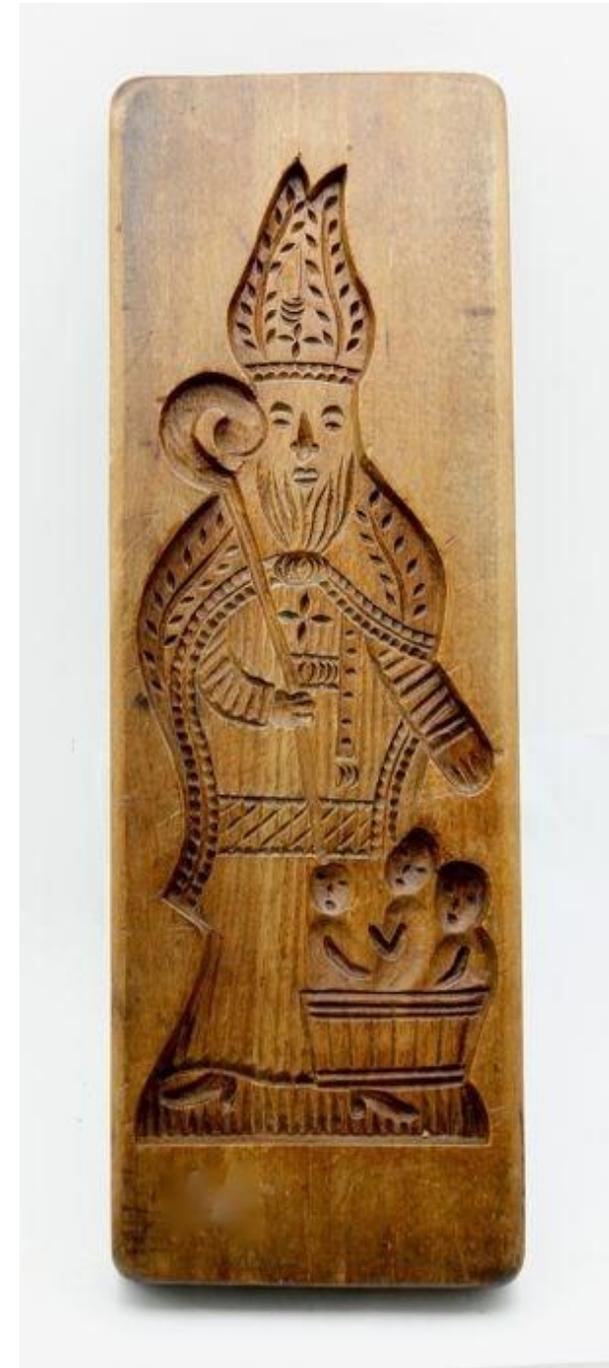
Dutch Speculaas Cookies

[Fort Stanwix National Monument](#)

Library of Congress: Cooking Up History

Spice of History- NLM

*Plebian Gingerbread (The Virginia Housewife, Mary Randolph 1824)



Political cookies and deeper meaning

- Tradition
- Culture/ community
- Nostalgia
- Relatable/ familiarity
- Indulgence
- Hospitality/home
- Comfort
- Domestically
- Democratic?



Four members of the 6888th Central Postal Directory Battalion, WACs. Source: United States Department of Defense. "No mail, low moral."

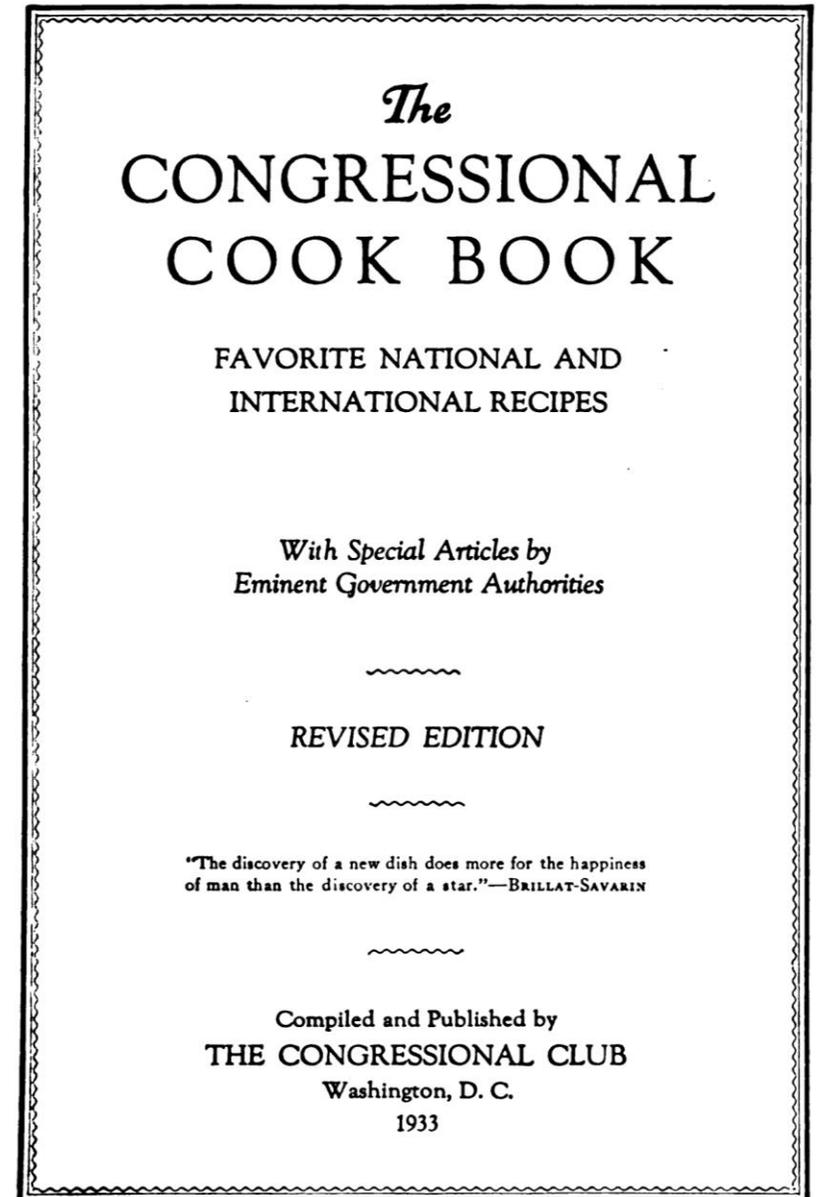
Congressional cookies

- Congress, HONORING MARNEE'S COOKIES, govinfo, (October 30, 2007), <https://www.govinfo.gov/app/details/CRECB-2007-pt20/CRECB-2007-pt20-Pg27409-3>.

Marnee's Cookies is also to be commended for its active involvement in local community and charity events. Cookies are regularly donated to local events and nonprofit organizations ranging from the Bath Soup Kitchen to St. Jude Children's Research Hospital. Additionally, Marnee's Cookies holds an annual charity event on December 4—National Cookie Day—with a portion of all holiday orders donated to a local charity.

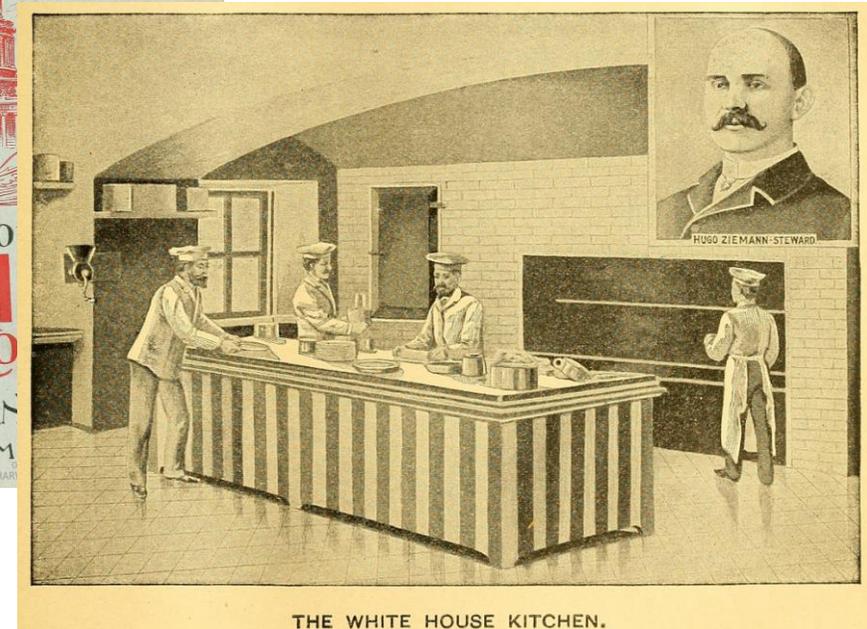
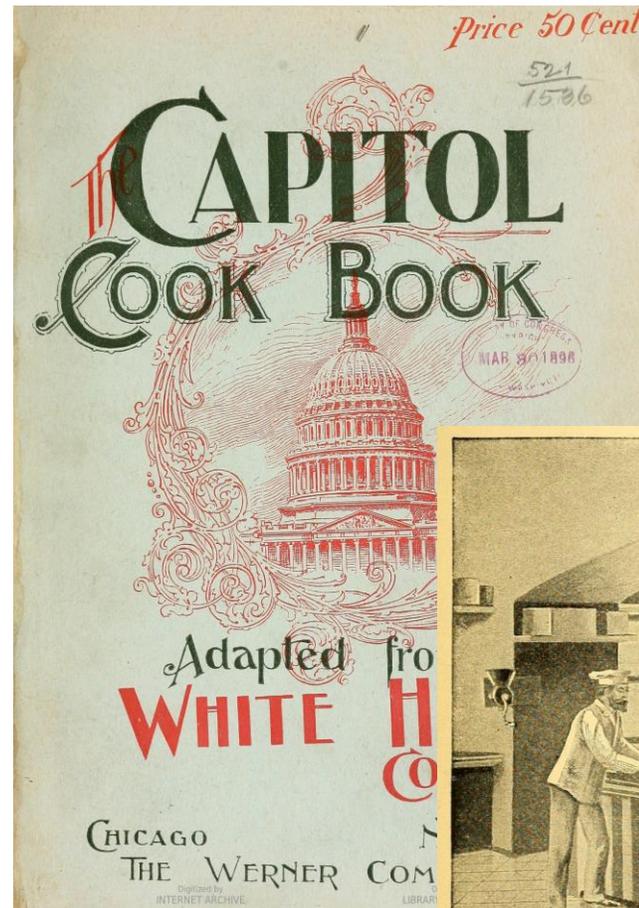
The Congressional Club

- [Congressional Club Cookbook](#)
- H. R. 22020. An act to incorporate the Congressional Club. 1908
- “To promote acquaintance among members and to facilitate their social intercourse and to provide a place of meeting which may help to secure for them the advantages of life in the national capital.”
- Wives and daughters of Congressional, Supreme Court, Cabinet members.
- Currently in the 14th ed



White House Cook Book/ Capital Cook Book

- Pg 330- kisses and macaroons
- Hugo Ziemann & Mrs. Fanny Lemira Gillette
- Harrison administration
- Steward 1889-1891
- First version was 1887



Who's cooking?

- 9 presidents had enslaved individuals work at the White House.
- The first child born in WH – to Ursula Granger Hughes in 1801, 14yo enslaved cook (Thomas Jefferson).
- Lincoln- Cornelia Mitchell, Mary Dines
- Rutherford B. Hayes- freedwoman Winnie Monroe
- Benjamin Harrison/Cleveland- freedwoman Dolly Johnson
- European-trained chefs



Dolly Johnson, 1890, photo by Johnston, Frances Benjamin, <https://www.loc.gov/pictures/item/2002711158/>

White House Cookies and societal expectations

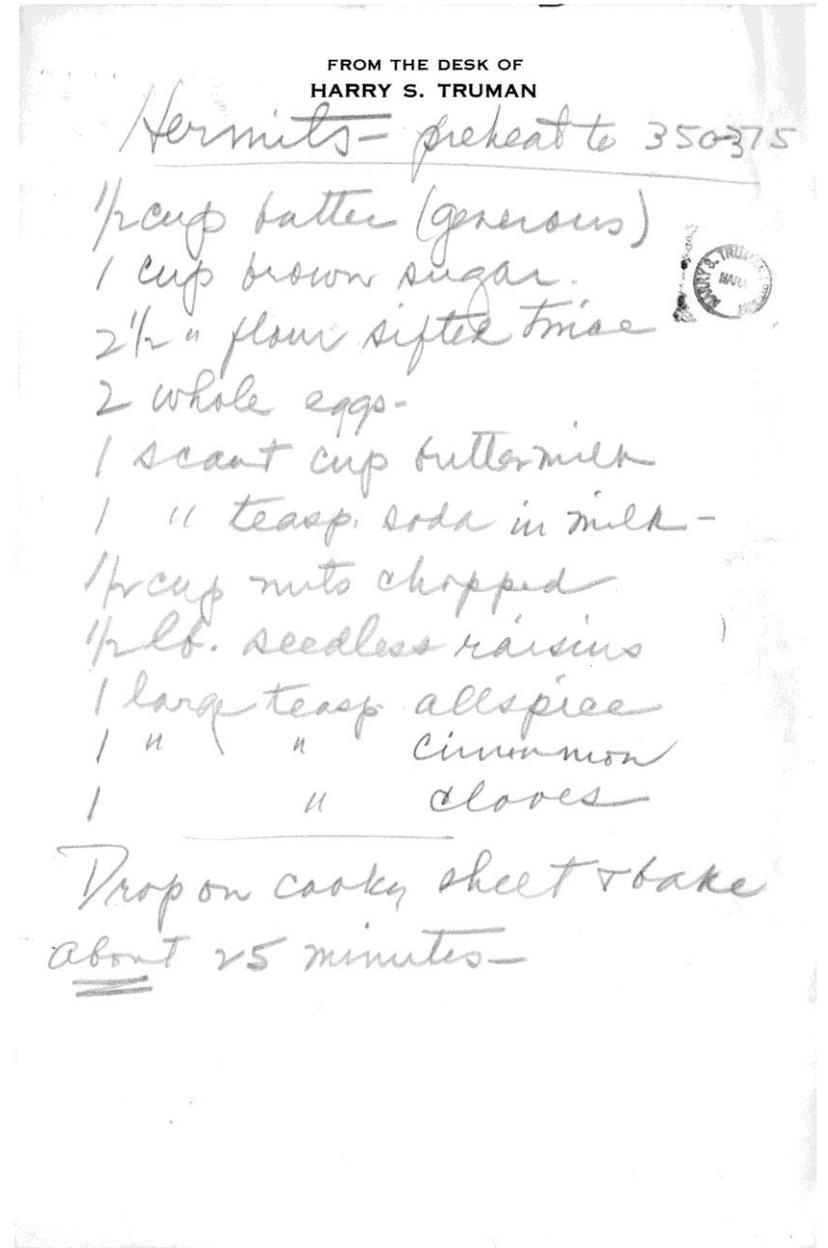
- Ellen & Edith Wilson (1913-1921)
W.H. cook:
 - Mrs. Martha Mulvene,
 - Sigfred Nilsson
- Florence Harding – Waffles (1921-1923)
WH cook: Sally Inez McWhort
- Grace Coolidge- Custard pies (1923-1929)
- Lou Hoover (1929-1933)
 - Start of GS cookie sales



[Mrs. Coolidge eating cookies presented by a New York Girl Scout troop.](#) 1923. Library of Congress Prints and Photographs Division.

White House Cookies- archival cookie jar

- Roosevelt (1933-1945)
 - WH meal planner: Henrietta Nesbitt
- Elizabeth Truman* (1945-1953)
 - [Recipe for Hermit Cookies](#)
- Mamie Eisenhower (1953-1961)
 - [John Eisenhower's Oatmeal Cookie Recipe](#)



Cookie PR

- Kennedy, John F.: Favorite recipes JFKPOF-130-013-p0044 (1961-1963)
- Patricia Nixon (1969-1974)
 - Chocolate cookie fundraisers
- Susan Ford (1974-1977)
 - [Cinnamon Squares](#)



KN-C30201. Preparations for White House Reception 10/11/1963

White House Cookie Controversy

“You know, I suppose I could have stayed home and baked cookies and had teas, but what I decided to do was fulfill my profession, which I entered before my husband was in public life. And I have worked very hard to be as careful as possible.”

ERIC

[Student Engagement and Teacher Practices: Using Hillary Clinton’s Presidential Campaign for Learning Purposes](#),
Sibylle Gruber, The Journal of Effective Teaching, Vol. 11,
No. 1, 2011, 45-61



Hillary Clinton's Chocolate Chip Cookies

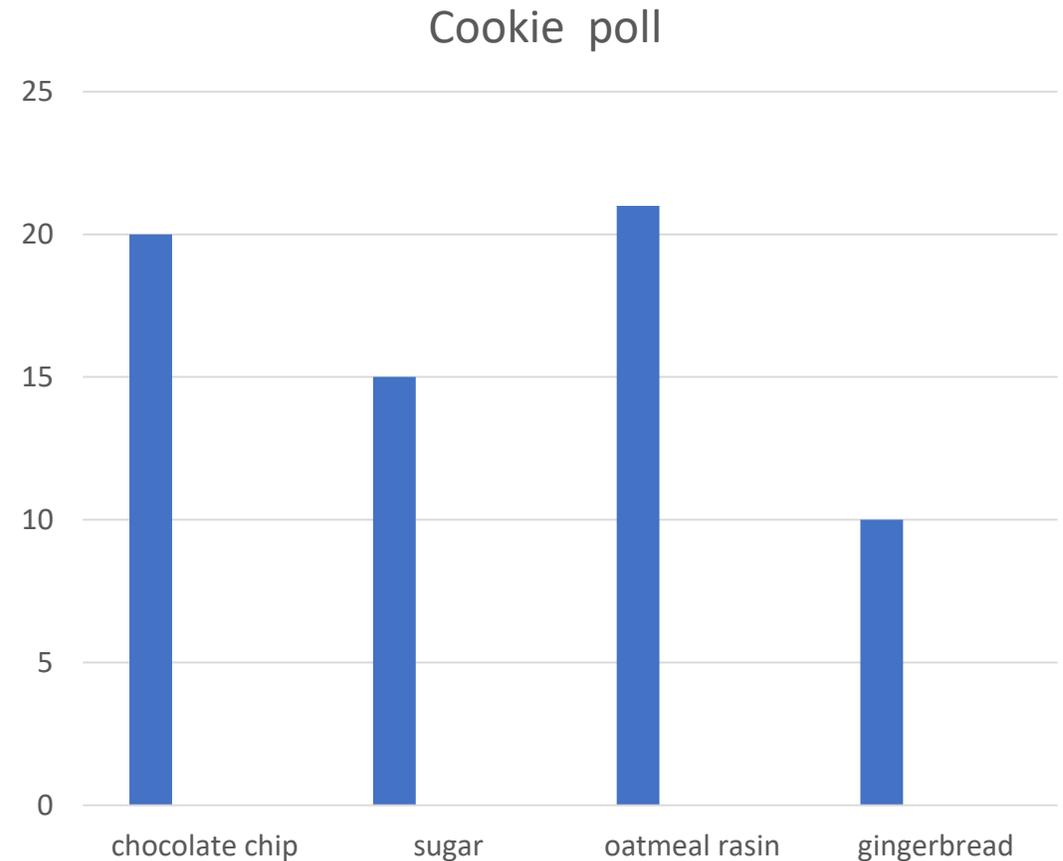
1 1/2 cup unsifted all-purpose flour	1/2 cup granulated sugar
1 teaspoon salt	1 teaspoon vanilla
1 teaspoon baking soda	2 eggs
1 cup solid vegetable shortening	2 cups old-fashioned rolled oats
1 cup firmly packed light brown sugar	1 (12-ounce) package semi-sweet chocolate chips

Preheat oven to 350 degrees. Grease baking sheets. Combine flour, salt and baking soda. Beat together shortening, sugars and vanilla in a large bowl until creamy. Add eggs, beating until light and fluffy. Gradually beat in flour mixture and rolled oats. Stir in chocolate chips. Drop batter by well-rounded teaspoonsful on to greased baking sheets. Bake 8 to 10 minutes or until golden. Cool cookies on sheets on wire rack for 2 minutes. Remove cookies to wire rack to cool completely.

Hillary Rodham Clinton

Family Circle Presidential Cookie Poll

- *Family Circle* Presidential Cookie Poll, a.k.a the First Lady Cookie Contest.
- *Family Circle* stopped publishing in 2020



Presidential Cookie Facts (from the papers of the Presidents)

- 1993- D.C. Central Kitchen baked 28,000 saxophone-shaped, butter-almond cookies for Clinton's inauguration
- 1969- 7,762 National Committee Republican Women attended an event at the White House and "consumed 24,500 cookies, 235 gallons of punch..."
- June 5th 1966, president Johnson spends 15 min looking for a cookie jar that had been hidden.
- There are no presidential proclamation for National Cookie day (Dec 4th)
- Henrietta Nesbitt recalled planning teas for 20,000 guests a year (cookies were probably served). Her papers are at the Library of Congress

Get the recipes:

<https://godort.libguides.com/cookies>

Read more

- [Systems of Analysis of Manned Orbiting Laboratory Feeding System](#), Norman G. Roth, Whirlpool Corporation, SP-202 Aerospace Food Technology, 1970 (science.gov)
- [National Cookie Day – What Constitutes Butter?](#) LOC, 2018. Margaret Wood
- [Who Stole the Cookies? Out-of-School Math in Operation SMART](#). ED302404
- [Cookie Conservation](#), Florissant Fossil Beds, National Monument
- [Earth Cookies, Lassen Volcanic National Park](#)
- <https://www.nutrition.gov/recipes>
- [Presidential Food: A Resource Guide](#)- Library of Congress
- [Slavery and the White House](#), The White House Historical Association.
- Slavery's Mark on Lincoln's White House, <https://www.whitehousehistory.org/slaverys-mark-on-lincolns-white-house>
- The White House Cooks. *The Salt Lake herald*. (Salt Lake City [Utah]), 01 June 1890. *Chronicling America: Historic American Newspapers*. Lib. of Congress. <https://chroniclingamerica.loc.gov/lccn/sn85058130/1890-06-01/ed-1/seq-13/>

Individual cookie images are from [Chocolate and the Chip LLC Issues Allergy Alert on Undeclared Allergens in Bakery Products](#), FDA.

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*Landau, Berry "The President's Table: Two Hundred Years of Dining and Diplomacy"

Gillette, F.L. [The Capitol cook book adapted from the White House cook book containing nearly 1,500 choice, tested household recipes,](#) 1896.

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National Archives

- **Eating with Uncle Sam: Recipes and Historical Bites from the National Archives**
- features over 150 historical and modern-day recipes
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Cookie crook

*Landau, Berry, 2007, "The President's Table: Two Hundred Years of Dining and Diplomacy,"

“when Landau arrived in Hartford he used his first book to establish his credentials, greeted the society staff with cookies and spent most of his visits examining document collections.”

“Once inside, the FBI said, one often created a diversion while the other slipped fragile pages into secret pockets stitched into specially tailored sports jackets. The thefts ended in Maryland in 2011 when a museum employee saw Savedoff slip a document into a file.” -Mahony, E. H. (2012, Nov 14). LOOTED ARCHIVES. *Hartford Courant*

